



FIG. 1

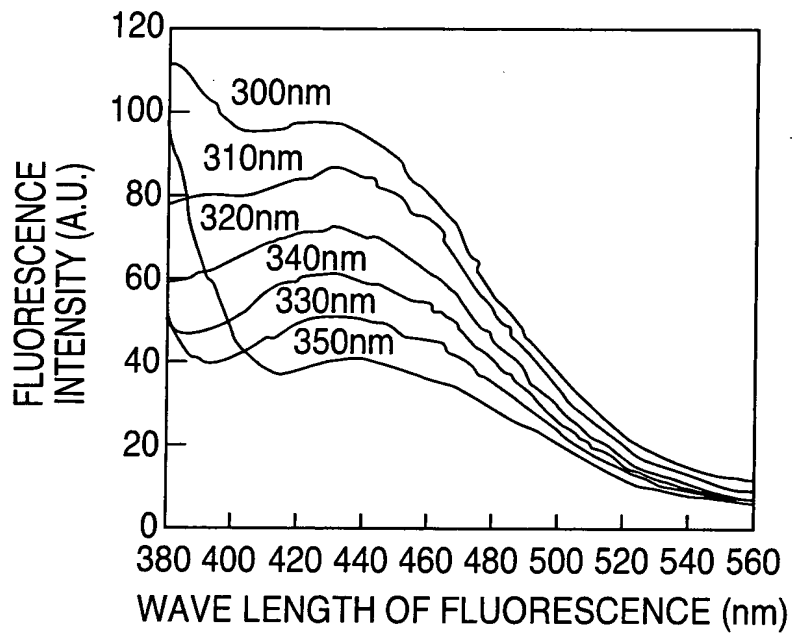
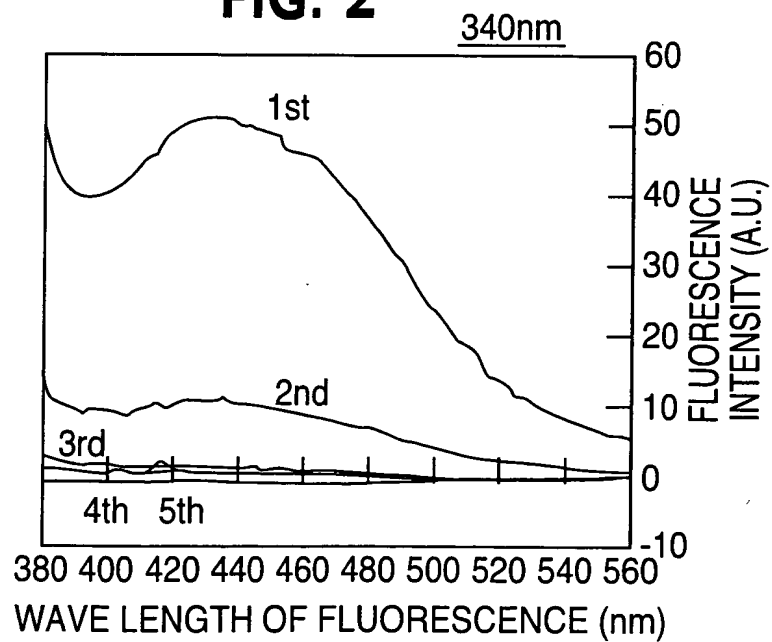


FIG. 2



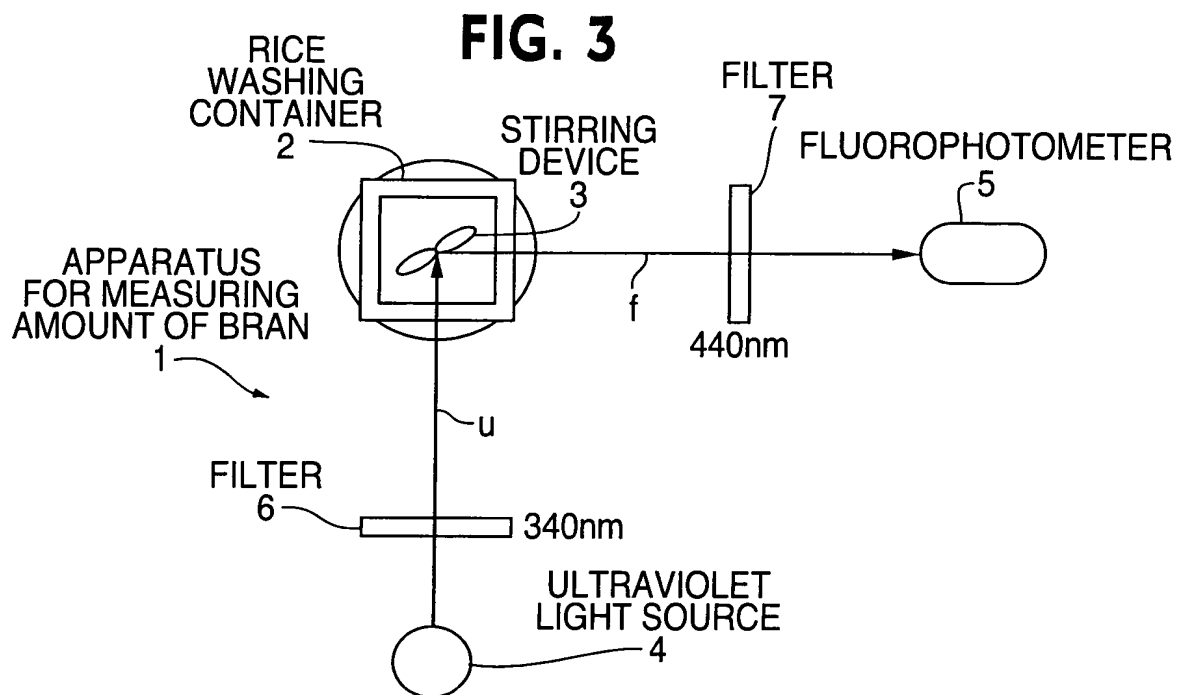


FIG. 4

RICE USED
(VARIETY: MIYAGI HITOMEBORE HARVESTED IN YEAR 2000)

SAMPLE		REMARKS
POLISHED RICE	A	YIELD 91.7%
	B	YIELD 90.7%
	C	YIELD 89.3%
DRY NON-BRAN RICE	A	PROCESSING POLISHED RICE A
	B	PROCESSING POLISHED RICE B
	C	PROCESSING POLISHED RICE C
WET NON-BRAN RICE	A	PROCESSING POLISHED RICE A
	B	PROCESSING POLISHED RICE B
	C	PROCESSING POLISHED RICE C

FIG. 5

SAMPLE	DIETARY FIBER (g/L)	TURBIDITY (ppm)	EVAPORATED DRIED RESIDUE (μg/L)	FLUORESCENCE INTENSITY (A.U.)	STARCH (μg/L)	EVALUATION
POLISHED RICE	A 0.8	128	3010	59	1010	FAIR
	B 0.8	115	2450	53	910	
	C 0.8	95	1990	51	860	
DRY NON-BRAN RICE	A 0.6	99	1950	39	780	GOOD
	B 0.6	86	1580	38	690	
	C 0.5	74	1200	33	560	
WET NON-BRAN RICE	A 0.3	69	1460	14	450	EXCELLENT
	B 0.2	61	1070	11	380	
	C 0.3	60	900	15	350	

FIG. 6

ITEM TO BE ANALYZED	MEASURING METHOD
TURBIDITY	TURBIDIMETER M-204 (NODA TSUSHIN)
EVAPORATED DRIED RESIDUE	EVAPORATE THE SUPERNATANT LIQUID TO DRYNESS OVERNIGHT AND WEIGH THE RESIDUE
STARCH	COLORIMETRY GLUCOSE OXIDASE METHOD AFTER ACID DECOMPOSITION
DIETARY FIBER	ENZYME/GRAVIMETRY, AACC METHOD

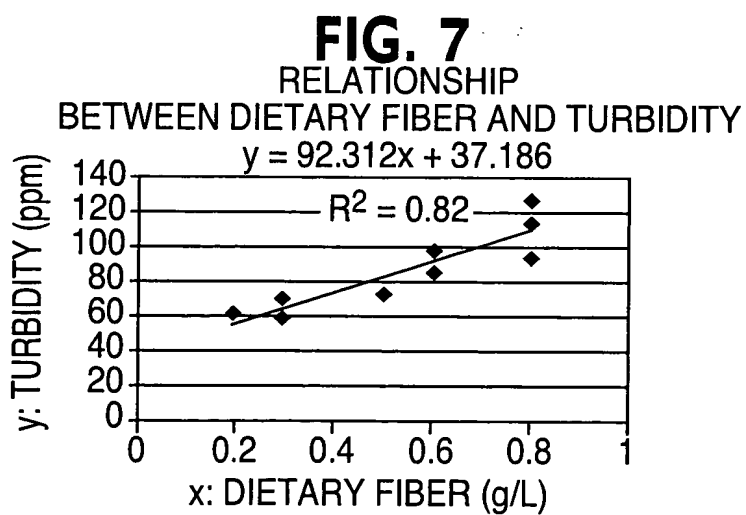


FIG. 8

RELATIONSHIP
BETWEEN DIETARY FIBER
AND FLUORESCENCE INTENSITY

$$y = 75.955x + 6.5754$$

